



THE MANUFACTURING CONFECTIONER

THE BUSINESS MAGAZINE OF THE GLOBAL SWEET GOODS INDUSTRY

2000 Index of Articles

JANUARY S M T W T F S 1 2 3 4 5 RCI 7 8 9 10 11 12 13 14 15 16 17 18 19 NCA 21 22 23 24 25 26 27 28 29 30 31 PHIL SHO NASFT ISM	FEBRUARY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 INTER-SUC 12 13 14 15 AWMA 17 18 19 20 21 22 23 24 25 26 27 28 29	MARCH S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 RBA 25 26 27 28 WCC 30 31
APRIL S M T W T F S 1 WCC 2 3 4 5 6 CMA AUST. 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	MAY S M T W T F S 1 PMCA 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	JUNE S M T W T F S 1 2 3 4 5 NCA RCI 7 8 9 IFT 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30
JULY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 CMA AUST. NASFT	AUGUST S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 CONFECTION EXPO 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	SEPTEMBER S M T W T F S 1 2 3 4 5 RCI 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 AACT 26 27 28 IBA 30
OCTOBER S M T W T F S 1 IBA 2 3 4 NAMA 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 NACS 21 22 23 24 25 26 27 28 29 30 31 SIAL	NOVEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 JEFF PPMI PLMA	DECEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30

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Index of Articles 2000 By Subject

The following is an index of articles, business news and company financials that appeared in Volume 80 of *The Manufacturing Confectioner*, January–December 2000.

AMERICAS

- New Products and Promotions January–December
U.S. Confectionery Sales: Third Quarter 1999 .. January, p. 39
U.S. Department of Commerce Confectionery Consumption 1998 January, p. 45
Reach for the Top: Report from the Chairman of the Confectionery Manufacturers Association of Canada
Michael McKean February, p. 29
Global Confectionery Market March, p. 33
Brazilian Confectionery Report March, p. 39
U.S. Confectionery Sales: Full Year 1999 April, p. 21
ISM Fair—Trends and Products
David M. Schengrund April, p. 47
U.S. Confectionery Sales June, p. 23
NCA's All Candy Expo June, p. 43
AACT Annual Technical Seminar August, p. 13
Cocoa Statistics—World Cocoa Report September, p. 103
U.S. Confectionery Sales September, p. 41
All Candy Expo—Product Review
David M. Schengrund September, p. 49
Cocoa Statistics—ICCO September, p. 91
Sugar and Peanut Programs
Stephen G. Lodge November, p. 57
Brazilian Confectionery Report December, p. 21
U.S. Department of Commerce Confectionery Consumption 1999 December, p. 25

ASIA

- New Products and Promotions January–December
Global Confectionery Market March, p. 33
Japanese Confectionery—1998 Snack Report ... March, p. 43
ISM Fair—Trends and Products
David M. Schengrund April, p. 47
Chinese Confectionery Market May, p. 21
Cocoa Statistics—World Cocoa Report September, p. 103
Cocoa Statistics—ICCO September, p. 91

ASSOCIATIONS AND SHOWS

- Reach for the Top: Report from the Chairman of the Confectionery Manufacturers Association of Canada
Michael McKean February, p. 29
RCI Profile—Ralph Nafziger of
Hammond's Candies March, p. 23
Problem Solving at RCI Annual Meeting April, p. 35
ISM Fair—Trends and Products
David M. Schengrund April, p. 47
NCA's All Candy Expo June, p. 43
Retail Confectioners' Expo and Meeting June, p. 51

PMCA Research Report

- Adrian Timms* June, p. 92
AACT Annual Technical Seminar August, p. 13
Philadelphia Retailers Visit Ohio Colleagues ... August, p. 19
Upbeat RCI Members Network and
Review Basics August, p. 21
For Retail Confectioners, It Starts with Good Recruiting
Norene Larson August, p. 28
Ali Candy Expo—Product Review
David M. Schengrund September, p. 49
Pretzels and Nonpareils Plentiful in
Pennsylvania—RCI Tour November, p. 25

AUSTRALIA

- New Products and Promotions January–December
Global Confectionery Market March, p. 33
ISM Fair—Trends and Products
David M. Schengrund April, p. 47
Cocoa Statistics—World Cocoa Report September, p. 103
Cocoa Statistics—ICCO September, p. 91

BAKING AND BAKED GOODS

- New Products and Promotions January–December
Sensory Impact on Food Choices
Carol M. Christensen, PhD February, p. 39
ISM Fair—Trends and Products
David M. Schengrund April, p. 47

BRAZIL

- Brazilian Confectionery Report March, p. 39
Brazilian Confectionery Report December, p. 21

CANADA

- Reach for the Top: Report from the Chairman of the Confectionery Manufacturers Association of Canada
Michael McKean February, p. 29
All Candy Expo—Product Review
David M. Schengrund September, p. 49

CHEWING GUM

- New Products and Promotions January–December
Gum Base Selection and Use
Joan Mestres January, p. 53
Analyses of Chewing Gum Masses—Moisture,
Menthol Content and Plate Count
Andreas Finger, PhD January, p. 59

Index of Articles 2000—by Subject

CHEWING GUM (continued)

- Emulsifiers in Chewing Gum
Birgitte Mikkelsen January, p. 63
- Prebiotic Ingredients in Chewing Gum—The Use of Inulin and Oligofructose
Johan De Soete January, p. 67
- Filled Bubble Gum Manufacture
Joan Mestres January, p. 77
- Functional Chewing Gums
Gary Kehoe August, p. 31
- All Candy Expo—Product Review
David M. Schengrund September, p. 49
- Using Confectionery Equipment to Manufacture Chewing Gum
Douglas P. Fritz November, p. 45
- New Product Review 2000 December, p. 39

CHEWY CANDIES

- New Products and Promotions January—December
- Fundamentals of Sugar Confectionery
Brian Jackson August, p. 35
- Acidulant Use in Sour Confections
Koen Kummel December, p. 91

CHINA

- Chinese Confectionery Market May, p. 21

CHOCOLATE AND COCOA

- New Products and Promotions January—December
- Nutritional Functions of Cocoa and Chocolate
Hans Kattenberg February, p. 33
- The Origins and Character of Cocoa Beans
Edward (Ted) Hanneman February, p. 53
- Chocolate for Health May, p. 25
- Chocolate—Controlling the Flow: Benefits of Polyglycerol Polyricinoleic Acid
Douglas Rector May, p. 63
- The Organic Market—Cocoa and Chocolate
Joseph Whinney June, p. 67
- Manufacturing Lowfat Cocoa
Richard Trout June, p. 75
- Cocoa Statistics—World Cocoa Report September, p. 103
- The Complex World of Cocoa Butter
Edward (Ted) Hanneman September, p. 107
- The Flavor of Milk Chocolate—Changes Caused by Processing
Marlene Stauffer September, p. 113
- The Nutritional Benefits of Chocolate
Steven J. Laning September, p. 119
- All Candy Expo—Product Review
David M. Schengrund September, p. 49
- Cocoa Statistics—ICCO September, p. 91
- Oils and Fats for Confections
Bob Wainwright October, p. 65
- Sensory Properties of Milk Components in Milk Chocolate
John Urbanski November, p. 49
- New Product Review 2000 December, p. 39
- See's Candies... a Uniquely Successful Company October, p. 21

COMPANIES

- AB Malfors Promotor January, p. 8
- ADM February, p. 8
 March, p. 22
 June, p. 14
- Accel July, p. 12
- Adams (Warner Lambert) January, p. 7
 May, p. 9
- Agrolimen May, p. 10
- Royal Ahold January, p. 9, 12
 February, p. 7
 March, p. 8
 April, p. 10
 May, p. 7, 14
 July, p. 6
 August, p. 7, 10
 September, p. 7, 14
 October, p. 8, 10
 November, p. 7, 10
- Albertson's May, p. 7
 August, p. 7
- Aldi December, p. 8
- Alottafun!, Inc. October, p. 14
- Ambrosoli December, p. 8
- American Licorice Co. January, p. 9
- Andes Candies May, p. 7
- Anette's Chocolate Factory November, p. 16
- Anthony-Thomas Candy Co. April, p. 12
- Arcor SA March, p. 8
 July, p. 5
 September, p. 7
 October, p. 7
- Arnotts March, p. 9
- Asher's Chocolates May, p. 19
- Atkinson Crawford Sales Co. April, p. 16
- Auchan May, p. 7
 August, p. 7
- Austin Quality Foods Inc. February, p. 13
- Azar Nut Co. July, p. 12
- Babajewskoje July, p. 5
- Bahlsen & Co. August, p. 8
- Balance Bar February, p. 13
 April, p. 14
- Banque Paribas May, p. 12
- Barry Callebaut June, p. 14
 October, p. 7
 December, p. 7
- Berkshire Hathaway April, p. 12
- Best Buy August, p. 7
- Bestfoods May, p. 12
- Bi-Lo April, p. 10
 May, p. 14
 July, p. 6
- Blitz Design Corporation December, p. 7
- Blue Diamond Growers June, p. 12
 September, p. 25
- Bompreço February, p. 7
 April, p. 10
 June, p. 9
- Boots September, p. 7

Index of Articles 2000—by Subject

COMPANIES (continued)

Brach's Confections, Inc.	May, p. 7
Brener International Group	July, p. 12
Christopher Brookes Distinctive Foods	June, p. 10
Brüder Kunz	October, p. 8
Burton's Biscuits	December, p. 13
CSM NV	January, p. 8
	March, p. 21
	May, p. 14
CVS	March, p. 10
	May, p. 7
	August, p. 7
Cadbury Schweppes	March, p. 14
	September, p. 16
Campbell Soup Company	March, p. 9
	June, p. 12
Candy Masterpiece	November, p. 16
Candy Tech	May, p. 9
	June, p. 10
Candycenter.com	October, p. 14
Cantalou	February, p. 8
Caobisco	June, p. 20
Cardova's Choice Candies	November, p. 16
Cargill	February, p. 8
	November, p. 9
Carozzi	December, p. 8
Carrefour	September, p. 8
	November, p. 10
Casino	May, p. 7
	August, p. 7
Celestial Seasonings Inc.	April, p. 13
Cemoi	February, p. 8
Chamberlain Chocolate Treasures	November, p. 16
Chandre Corp.	November, p. 16
Chase Franklin Investment Group	July, p. 12
Chevron Corp.	April, p. 7
Chupa Chups	May, p. 9
	June, p. 9
	September, p. 7
Cinnamon's Chocolates, Ltd.	August, p. 10
Cinven Group	May, p. 12
Cloetta AB	January, p. 8
Cloetta Fazer AB	September, p. 20
Coblentz Chocolate Co.	April, p. 12
Cocobod	May, p. 19
Cody-Kramer Imports	August, p. 9
Compania Nacional de Chocolates	April, p. 15
	July, p. 14
Compania de Galletas Noel	March, p. 10
Compass Group plc	November, p. 7
Consolidated Biscuit Factory	April, p. 12
Cora	August, p. 7
Costco Wholesale Corp.	September, p. 10
Croky	May, p. 12
Cub Foods	May, p. 11
DB Capital Partners	May, p. 12
Dairy Farm International	August, p. 7
Danone	March, p. 10
	May, p. 12

Dansk Supermarked	March, p. 7
	August, p. 7
Delacre	May, p. 12
Delhaize	August, p. 7
Deli XL	April, p. 10
	November, p. 7
Deva	December, p. 8
Dietsch Brothers	April, p. 12
Disco S.A.	February, p. 7
	March, p. 8
	April, p. 10
	June, p. 9
Dominick's Finer Foods	May, p. 11
Dos en Uno	July, p. 5
Douglas Holding	July, p. 14
Droste	March, p. 21
Eagle Foods Centers	May, p. 11
Ebly	June, p. 10
eCandy.com, Inc.	May, p. 19
Edeka	March, p. 7
Efruti	May, p. 10
El Corte Ingles	August, p. 7
El Rashidi El Mizan Confectionery	May, p. 19
Elite Industries	November, p. 10
Englhofer	June, p. 9
Eskimo Pie Corp.	June, p. 12
Etos	September, p. 7
Fairway Foods	May, p. 11
Famous Names	May, p. 14
Favorite Brands International	July, p. 12
Fazer Biscuits	May, p. 12
Fazer Confectionery	January, p. 8
Fedora	October, p. 7
Feira Nova	February, p. 7
	April, p. 10
Felix Snack Holding GmbH	October, p. 8
Felix the Nut Company	October, p. 8
Feller	July, p. 14
Ferrara Pan Candy Co., Inc.	January, p. 9
Finalrealm	May, p. 12
Fleming	May, p. 11
	September, p. 20
Food Service Co.	April, p. 14
Franklin Connections L.P.	July, p. 12
Frito Lay International	July, p. 8
Fruibel	February, p. 8
Fundy	May, p. 9
	June, p. 10
GB	September, p. 8
GFG Foodservice	August, p. 10
GIB	September, p. 8
The Gap	August, p. 7
Garoto	September, p. 7
Gastronoom	April, p. 10
Ghirardelli	November, p. 8
Giant Foods	March, p. 8
	July, p. 6
Giant-Carlisle	April, p. 10
	July, p. 6

Index of Articles 2000—by Subject

COMPANIES (continued)

Giant-Landover	April, p. 10	J.C. Penney	August, p. 7
	June, p. 9	JMR	March, p. 7
	July, p. 6	Jabuna Pty. Ltd.	September, p. 18
	October, p. 10	Jerónimo Martins	February, p. 7
Godiva	March, p. 9	Jewel-Osco	May, p. 11
Godiva Chocolatier	December, p. 12	Jitney-Jungle Stores	December, p. 13
Herman Goelitz Candy Co., Inc.	May, p. 11	Joyco	April, p. 14
	August, p. 8, 9		May, p. 10
	September, p. 14	Jusco	August, p. 7
Goelitz Confectionery Co.	August, p. 8, 9	Just Born, Inc.	February, p. 13
	September, p. 14		December, p. 12
Goetze's Candy Co., Inc.	January, p. 9	K-Mart	May, p. 7
	April, p. 16		August, p. 7
Golden Gallon	May, p. 14	Kampio	February, p. 7
Granaria Food Group	October, p. 8	Katjes Fassin	May, p. 14
Granaria Group B.V.	October, p. 8	Keebler Foods Co.	February, p. 13
Grand Union Co.	December, p. 13	Kellogg Corp.	September, p. 18
Grocers Specialty Co.	September, p. 27		November, p. 10
GroceryWorks.com	May, p. 19	Kennebec Hand Dipped Chocolates	November, p. 16
Grupo Bimbo	January, p. 7	Kesko	March, p. 7
	March, p. 10		August, p. 7
	May, p. 10	Kingfisher	May, p. 7
GumTech	June, p. 10		August, p. 7
GuyLian	October, p. 14	Kings Super Markets	May, p. 19
Gyory Kekes	May, p. 12	Klene	May, p. 9
Hachez	October, p. 7		June, p. 10
Hain Celestial Group	April, p. 13	Klijn	October, p. 8
	September, p. 18	Kopper's Chocolate Specialty Co.	May, p. 19
Hain Food Group	April, p. 13	Kraft Foods	February, p. 13
Hakon Gruppen AS	January, p. 9		July, p. 5
	March, p. 7		October, p. 7
Halgren's Confections	November, p. 16	Kraft Lacta Suchard	August, p. 8
Hanseatische Chocolate	October, p. 7	Kraft Suchard	January, p. 7
Harmony Foods	September, p. 25		October, p. 7
Hartville Candies	April, p. 12	La Fragua	February, p. 7
Hawaiian Host, Inc.	January, p. 12		June, p. 9
	July, p. 15	Leaf Group	January, p. 8
Albert Heijn	March, p. 7		March, p. 21
	April, p. 10		May, p. 14
Heinz	March, p. 10	Leonidas	December, p. 8
Hershey Foods	January, p. 12, 14	Liberty Richter	September, p. 18
	March, p. 12, 22	LifeSavers Co.	April, p. 14
	June, p. 11	Lindt & Sprungli	May, p. 15
	August, p. 9		November, p. 8
	September, p. 10	James P. Linette, Inc.	May, p. 9
Hershey Foods Corp.	December, p. 7, 16, 18	MA Holding	October, p. 7
Hicks, Muse, Tate	May, p. 12	M.H.A. Cero's	November, p. 16
	December, p. 13	MacFarms of Hawaii	June, p. 12
Hillsdown Holdings	May, p. 12	Mackoul Distributors	April, p. 16
Hooper's Chocolates	November, p. 16	Malaco Leaf	May, p. 14
Horizon Biscuits	May, p. 12	Josef Manner	June, p. 9
Huhtamaki	January, p. 8	Mannon's Chocolate Station	November, p. 16
Hussell	July, p. 14	Marie's Candies	April, p. 12
Hypernova	April, p. 10	Marks & Spencer	May, p. 7, 19
ICA Group	January, p. 9		August, p. 7
	March, p. 7	Mars, Inc.	February, p. 9, 13
ICA Handlarnas AB	January, p. 9		March, p. 8, 21
Imko Nuts Products	October, p. 8		April, p. 12
Imko the Nut Company	October, p. 8		June, p. 9
			September, p. 7, 26
			November, p. 16

Index of Articles 2000—by Subject

COMPANIES (continued)

Maus Frères	November, p. 10
McLane Co.	April, p. 7
Mea-De Wilde-De Loore	November, p. 7
Mederer	May, p. 10 October, p. 7
Meijer	May, p. 11
Meiji Seika Kaisha Ltd.	January, p. 7
Mercadona	March, p. 7
Merckens Chocolate/ADM Cocoa	November, p. 18
Micao	February, p. 8
Ben Myerson Candy Co.	April, p. 15
Nabisco, Inc.	April, p. 14 May, p. 12 July, p. 5, 12 August, p. 8
Nash Finch Co.	September, p. 20
Nestlé	February, p. 8 March, p. 7, 9 April, p. 16 May, p. 8, 10, 19 June, p. 9 November, p. 14, 19 December, p. 8
New England Confectionery Co.	January, p. 9
The Nut Company	October, p. 8
OCG Cacao	February, p. 8
Opera	March, p. 7
Oracle Corporation	April, p. 7
Organizacion Ricolino	January, p. 7
Oxford Biscuits	May, p. 12
Oy Karl Fazer Ab	January, p. 8
PYA/Monarch	September, p. 14
R.M. Palmer Company	November, p. 14
Parnida	July, p. 5
Park Lane Confectionery	January, p. 7 May, p. 10
Parmalat	October, p. 7
Peapod, Inc.	May, p. 7 July, p. 6 October, p. 10
Pepco Convenience Stores	July, p. 14
Pepperidge Farm	March, p. 9
PepsiCo Inc.	July, p. 8
Perfetti	May, p. 9
Philip Morris	July, p. 5 August, p. 7
Pingo Doce	February, p. 7 April, p. 10
P.M. Place	July, p. 5
Planters Co.	April, p. 14
PowerBar, Inc.	March, p. 7
Ester Price Candies	April, p. 12
Prima	April, p. 10
Produce Buying Company	May, p. 19
Purac America	January, p. 8
QSP	March, p. 7
RBV Leaf	May, p. 14

Ralcorp Holdings	May, p. 9
Readers Digest Association Inc.	March, p. 7
Red October (Krasny Oktyabr)	June, p. 18 July, p. 5
Reutter GmbH	May, p. 15
Ricola AG	October, p. 8
Rite Aid Corporation	August, p. 7
Rocky Mountain Chocolate Factory	February, p. 8 May, p. 11 June, p. 18 November, p. 12
Royal	August, p. 8
SAS Institute	September, p. 8
Saco	February, p. 8
Safeway, Inc.	March, p. 7 May, p. 7, 19 August, p. 7
San Francisco Chocolate	November, p. 16
Santa Isabel	February, p. 7 April, p. 10 June, p. 9 November, p. 10
Sara Lee Corp.	September, p. 14
Victor Schmidt	June, p. 9
Schuitema	April, p. 10
Schuster Marketing Corp.	December, p. 13
Sé Supermarkets	February, p. 7
Seaway Food Town	September, p. 16
See's Candies	April, p. 12 October, p. 21
7-Eleven	May, p. 7
Elizabeth Shaw, Ltd.	March, p. 21 May, p. 14
Sherwood Brands, Inc.	January, p. 16 April, p. 15 July, p. 14
Shopko	July, p. 5
Sifca-JAG	June, p. 14
Sindicato Antioqueno	March, p. 10
Snapple Candy	August, p. 9
Snooks Candies	November, p. 16
Social Security and National Investment Trust	May, p. 19
J. Sosnick & Son	September, p. 27
Spangler Candy Co.	January, p. 9 July, p. 15 September, p. 25 November, p. 10, 14
Spartan Stores	September, p. 16
Specialty Products Co.	April, p. 14
Statoil Retail	January, p. 9
Stollwerck	July, p. 10
Stop & Shop	March, p. 8 April, p. 10 June, p. 9 July, p. 6
Storck & Co.	June, p. 9
Streamline.com	October, p. 10
Sugar Creek	May, p. 14
Sullivan's Foods	September, p. 20
Sunrise Confections	July, p. 12 November, p. 10

Index of Articles 2000—by Subject

COMPANIES (continued)

Superdiplo S.A.	October, p. 8
Supermercados Agas S.A.	November, p. 10
Supermercados Ekono S.A.	February, p. 7
Superquinn	March, p. 7
Supervalu, Inc.	May, p. 11
	August, p. 7
Surene Pty. Ltd.	September, p. 18
Suzin L. Chocolatier	November, p. 16
Swiftly Serve Corp.	July, p. 14
Székesfehérvár	July, p. 10
Target	May, p. 7
	August, p. 7
Tesco	May, p. 7
	August, p. 7
The Thompson Candy Co.	January, p. 12
	July, p. 15
	November, p. 14
Thompson's Food Basket	September, p. 20
3 Sister's Chocolate Co.	November, p. 16
Tom & Sally's Handmade Chocolates	June, p. 10
Tootsie Roll Industries, Inc.	March, p. 14
	May, p. 7
	September, p. 14
	December, p. 14
Topps Co., Inc.	April, p. 15
	May, p. 9
	July, p. 14
Tops Markets	May, p. 14
	July, p. 6
Tray-Pak Corporation	November, p. 16
Tree of Life, Inc.	September, p. 18
Trolli	May, p. 10
U.S. Foodservice	April, p. 10
	June, p. 9
	July, p. 6
	August, p. 10
	September, p. 14
Ültje	October, p. 8
Unicao	February, p. 8
United Biscuits	May, p. 12
	July, p. 10
Van Melle USA, Inc.	January, p. 9
	May, p. 12
	June, p. 10
	November, p. 7
Verkade	May, p. 12
Vermont Confectionery	November, p. 16
Vix	April, p. 10
Wal-Mart	March, p. 12
	April, p. 7
	May, p. 19
Walgreen's	May, p. 7
	August, p. 7
Warner Lambert	January, p. 7
Warrell Corporation	November, p. 14
Whitman's Candies, Inc.	June, p. 18
Winn-Dixie Stores, Inc.	May, p. 19
	December, p. 13
World's Finest Chocolate Inc.	March, p. 7

Wm. Wrigley Jr. Company	March, p. 16, 22
	June, p. 17
	September, p. 8
	October, p. 8
	December, p. 14
Wybert	May, p. 9
	June, p. 10
Yogen Fruz World-Wide Inc.	June, p. 12
Yupi	May, p. 10

CREAMS AND FONDANTS

New Products and Promotions	January—December
Fundamentals of Sugar Confectionery	
Brian Jackson	August, p. 35

EMULSIFIERS

Emulsifiers in Chewing Gum	
Birgitte Mikkelsen	January, p. 63
Chocolate—Controlling the Flow: Benefits of Polyglycerol	
Polyricinoleic Acid	
Douglas Rector	May, p. 63

ENVIRONMENTAL ISSUES

Detecting Genetically Modified Raw Materials	
Angus Knight, PhD	May, p. 51
The Organic Market—Cocoa and Chocolate	
Joseph Whinney	June, p. 67
Choosing VOC Control Technology	
Michael Bianco	November, p. 41

EQUIPMENT

Directory of Equipment	July, p. 103
Using Confectionery Equipment to Manufacture Chewing Gum	
Douglas P. Fritz	November, p. 45
Confectionery Laboratory Basics	
David Evanson and William Ikins	December, p. 95

EUROPE

New Products and Promotions	January—December
Global Confectionery Market	March, p. 33
Boiled Sweets in Eastern Europe—Poland	
and Russia	April, p. 29
Cocoa Statistics—World Cocoa Report	September, p. 103
Cocoa Statistics—ICCO	September, p. 91
German Confectionery Report	
Karsten Keunecke, PhD	October, p. 25
German Confectionery	November, p. 22

FATS AND OILS

Oils and Fats for Confections	
Bob Wainwright	October, p. 65

FLAVORS

The Flavor of Milk Chocolate—Changes Caused by Processing	
Marlene Stauffer	September, p. 113
Sensory Properties of Milk Components in Milk Chocolate	
John Urbanski	November, p. 49
Acidulant Use in Sour Confections	
Koen Kummel	December, p. 91

Index of Articles 2000—by Subject

GERMANY

- ISM Fair—Trends and Products
David M. Schengrund April, p. 47
 German Confectionery Report
Karsten Keunecke, PhD October, p. 25
 German Confectionery November, p. 22

GUMS AND JELLIES

- New Products and Promotions January—December
 Analysis of Gelatin-based Confections
Telma Garcia June, p. 93
 Fundamentals of Sugar Confectionery
Brian Jackson August, p. 35
 New Product Review 2000 December, p. 39

HARD CANDY

- New Products and Promotions January—December
 Butter Crunch or Toffee—Manufacturing Methods and Formulas
Walter Richmond February, p. 43
 Boiled Sweets in Eastern Europe—Poland
 and Russia April, p. 29
 Fundamentals of Sugar Confectionery
Brian Jackson August, p. 35
 All Candy Expo—Product Review
David M. Schengrund September, p. 49
 New Product Review 2000 December, p. 39
 Acidulant Use in Sour Confections
Koen Kummel December, p. 91

INGREDIENTS

- Gum Base Selection and Use
Joan Mestres January, p. 53
 Analyses of Chewing Gum Masses—Moisture, Menthol
 Content and Plate Count
Andreas Finger, PhD January, p. 59
 Emulsifiers in Chewing Gum
Birgitte Mikkelsen January, p. 63
 Prebiotic Ingredients in Chewing Gum—The of
 Inulin and Oligofructose
Johan De Soete January, p. 67
 Erythritol
Jo Goossens and Michel Gonze January, p. 71
 Oxidative Stability of Peanuts
Douglas Manning January, p. 79
 The Origins and Character of Cocoa Beans
Edward (Ted) Hanneman February, p. 53
 Detecting Genetically Modified Raw Materials
Angus Knight, PhD May, p. 51
 Chocolate—Controlling the Flow: Benefits of Polyglycerol
 Polyricinoleic Acid
Douglas Rector May, p. 63
 The Organic Market—Cocoa and Chocolate
Joseph Whinney June, p. 67
 Manufacturing Lowfat Cocoa
Richard Trout June, p. 75
 Analysis of Gelatin-based Confections
Telma Garcia June, p. 93
 Directory of Ingredients July, p. 29

- Functional Chewing Gums
Gary Kehoe August, p. 31
 Fundamentals of Sugar Confectionery
Brian Jackson August, p. 35
 The Complex World of Cocoa Butter
Edward (Ted) Hanneman September, p. 107
 The Flavor of Milk Chocolate—Changes Caused by Processing
Marlene Stauffer September, p. 113
 The Nutritional Benefits of Chocolate
Steven J. Laning September, p. 119
 Polyols in Confectionery
Ronald C. Deis, PhD October, p. 53
 Oils and Fats for Confections
Bob Wainwright October, p. 65
 Sensory Properties of Milk Components in Milk Chocolate
John Urbanski November, p. 49
 Sugar and Peanut Programs
Stephen G. Lodge November, p. 57
 Raisins in Confectionery—Taste and
 Functionality December, p. 34
 Acidulant Use in Sour Confections
Koen Kummel December, p. 91

INTERNATIONAL

- Global Confectionery Market March, p. 33
 Brazilian Confectionery Report March, p. 39
 Japanese Confectionery—1998 Snack Report ... March, p. 43
 Boiled Sweets in Eastern Europe—Poland
 and Russia April, p. 29
 ISM Fair—Trends and Products
David M. Schengrund April, p. 47
 Cocoa Statistics—World Cocoa Report September, p. 103
 All Candy Expo—Product Review
David M. Schengrund September, p. 49
 Cocoa Statistics—ICCO September, p. 91
 German Confectionery Report
Karsten Keunecke, PhD October, p. 25
 German Confectionery November, p. 22

JAPAN

- New Products and Promotions January—December
 Japanese Confectionery—1998 Snack Report ... March, p. 43
 ISM Fair—Trends and Products
David M. Schengrund April, p. 47

MANAGEMENT

- The Coming Decade: Distributor Predictions American
 Wholesale Marketers Association Report February, p. 26
 RCI Profile—Ralph Nafziger of
 Hammond's Candies March, p. 23
 Confectionery Issues in 2000 and Beyond
Joseph Viviano March, p. 25
 Hershey Report 2000
*Kenneth Wolfe, Michael Pasquale and
 Richard Gates* June, p. 33
 Confectionery on the Internet September, p. 149

Index of Articles 2000—by Subject

MANAGEMENT (continued)

- Choosing VOC Control Technology
Michael Bianco November, p. 41
- Sugar and Peanut Programs
Stephen G. Lodge November, p. 57
- Confectionery Laboratory Basics
David Evanson and William Ikins December, p. 95
- See's Candies... a Uniquely
 Successful Company October, p. 21

MARKETING AND PROMOTION

- U.S. Confectionery Sales: Third Quarter 1999 ... January, p. 39
- U.S. Department of Commerce
 Confectionery Consumption 1998 January, p. 45
- Prebiotic Ingredients in Chewing Gum—The
 Use of Inulin and Oligofructose
Johan De Soete January, p. 67
- The Coming Decade: Distributor Predictions American
 Wholesale Marketers Association Report February, p. 26
- Sensory Impact on Food Choices
Carol M. Christensen, PhD February, p. 39
- Confectionery Issues in 2000 and Beyond
Joseph Viviano March, p. 25
- Brazilian Confectionery Report March, p. 39
- Japanese Confectionery—1998 Snack Report ... March, p. 43
- U.S. Confectionery Sales: Full Year 1999 April, p. 21
- ISM Fair—Trends and Products
David M. Schengrund April, p. 47
- Chinese Confectionery Market May, p. 21
- Chocolate for Health May, p. 25
- U.S. Confectionery Sales June, p. 23
- Hershey Report 2000
Kenneth Wolfe, Michael Pasquale, Richard Gates June, p. 33
- Retail Confectioners' Expo and Meeting June, p. 51
- Philadelphia Retailers Visit Ohio Colleagues August, p. 19
- Upbeat RCI Members Network
 and Review Basics August, p. 21
- For Retail Confectioners, It Starts with Good Recruiting
Norene Larson August, p. 28
- Functional Chewing Gums
Gary Kehoe August, p. 31
- Cocoa Statistics—World Cocoa Report September, p. 103
- Confectionery on the Internet September, p. 149
- U.S. Confectionery Sales September, p. 41
- All Candy Expo—Product Review
David M. Schengrund September, p. 49
- Cocoa Statistics—ICCO September, p. 91
- Pretzels and Nonpareils Plentiful in
 Pennsylvania—RCI Tour November, p. 25
- Herbal Nutraceuticals in Confections
David Deck November, p. 35
- Brazilian Confectionery Report December, p. 21
- U.S. Department of Commerce Confectionery
 Consumption 1999 December, p. 25
- New Product Review 2000 December, p. 39
- See's Candies... a Uniquely
 Successful Company October, p. 21

MILK AND DAIRY PRODUCTS

- The Flavor of Milk Chocolate—Changes Caused by Processing
Marlene Stauffer September, p. 113
- Sensory Properties of Milk Components in Milk Chocolate
John Urbanski November, p. 49

NUTRITION AND HEALTH

- Prebiotic Ingredients in Chewing Gum The Use of
 Inulin and Oligofructose
Johan De Soete January, p. 67
- Nutritional Functions of Cocoa and Chocolate
Hans Kattenberg February, p. 33
- Chocolate for Health May, p. 25
- The Organic Market—Cocoa and Chocolate
Joseph Whinney June, p. 67
- Manufacturing Lowfat Cocoa
Richard Trout June, p. 75
- Functional Chewing Gums
Gary Kehoe August, p. 31
- Allergen Test Kits
Jeffrey W. Hurst August, p. 43
- The Nutritional Benefits of Chocolate
Steven J. Laning September, p. 119
- Herbal Nutraceuticals in Confections
David Deck November, p. 35

NUTS

- Oxidative Stability of Peanuts
Douglas Manning January, p. 79

PACKAGING AND WRAPPING

- New Products and Promotions January—December
- ISM Fair—Trends and Products
David M. Schengrund April, p. 47
- Directory of Packaging July, p. 389
- All Candy Expo—Product Review
David M. Schengrund September, p. 49
- Stability Operations
Terry Schindeldecker October, p. 59

POLAND

- Boiled Sweets in Eastern Europe—Poland
 and Russia April, p. 29

PROCESSING, PRODUCTION AND TECHNOLOGY

- Filled Bubble Gum Manufacture
Joan Mestres January, p. 77
- Butter Crunch or Toffee—Manufacturing Methods and Formulas
Walter Richmond February, p. 43
- Starch Jellies—Manufacturing Methods and Formulas
Walter Richmond February, p. 47
- Problem Solving at RCI Annual Meeting April, p. 35
- Chocolate—Controlling the Flow: Benefits of
 Polyglycerol Polyricinoleic Acid
Douglas Rector May, p. 63
- Moisture and Starch Moulding
*Gregory R. Ziegler, PhD and
 Mathalai Balan Sudharsan* May, p. 71

PROCESSING, PRODUCTION, TECHNOLOGY

(continued)

- Database System Design for Confectionery Processes
Walter J. Cholawsky June, p.102
- The Organic Market—Cocoa and Chocolate
Joseph Whinney June, p. 67
- Manufacturing Lowfat Cocoa
Richard Trout June, p. 75
- Magnetic Resonance Imaging—Analysis for Confectionery Products and Processes
Michael J. McCarthy, PhD, Jeffrey Walton, and Kathryn McCarthy June, p. 83
- Directory of Equipment July, p.103
- Directory of Ingredients July, p. 29
- Directory of Packaging July, p.389
- AACT Annual Technical Seminar August, p. 13
- Fundamentals of Sugar Confectionery
Brian Jackson August, p. 35
- Allergen Test Kits
Jeffrey W. Hurst August, p. 43
- The Complex World of Cocoa Butter
Edward (Ted) Hanneman September, p.107
- The Flavor of Milk Chocolate—Changes Caused by Processing
Marlene Stauffer September, p.113
- Polyols in Confectionery
Ronald C. Deis, PhD October, p. 53
- Oils and Fats for Confections
Bob Wainwright October, p. 65
- Choosing VOC Control Technology
Michael Bianco November, p. 41
- Using Confectionery Equipment to Manufacture Chewing Gum
Douglas P. Fritz November, p. 45
- Sensory Properties of Milk Components in Milk Chocolate
John Urbanski November, p. 49
- Confectionery Laboratory Basics
David Evanson and William Ikins December, p. 95

PRODUCT DEVELOPMENT

- Gum Base Selection and Use
Joan Mestres January, p. 53
- Analyses of Chewing Gum Masses—Moisture, Menthol Content and Plate Count
Andreas Finger, PhD January, p. 59
- Emulsifiers in Chewing Gum
Birgitte Mikkelsen January, p. 63
- Prebiotic Ingredients in Chewing Gum—The Use of Inulin and Oligofructose
Johan De Soete January, p. 67
- Erythritol
Jo Goossens and Michel Gonze January, p. 71
- Filled Bubble Gum Manufacture
Joan Mestres January, p. 77
- Nutritional Functions of Cocoa and Chocolate
Hans Kattenberg February, p. 33
- Sensory Impact on Food Choices
Carol M. Christensen, PhD February, p. 39

- Butter Crunch or Toffee—Manufacturing Methods and Formulas
Walter Richmond February, p. 43
- Starch Jellies—Manufacturing Methods and Formulas
Walter Richmond February, p. 47
- The Organic Market—Cocoa and Chocolate
Joseph Whinney June, p. 67
- Manufacturing Lowfat Cocoa
Richard Trout June, p. 75
- Cocoa Statistics—World Cocoa Report September, p.103
- The Complex World of Cocoa Butter
Edward (Ted) Hanneman September, p.107
- The Flavor of Milk Chocolate—Changes Caused by Processing
Marlene Stauffer September, p.113
- The Nutritional Benefits of Chocolate
Steven J. Laning September, p.119
- All Candy Expo—Product Review
David M. Schengrund September, p. 49
- Cocoa Statistics—ICCO September, p. 91
- Polyols in Confectionery
Ronald C. Deis, PhD October, p. 53
- Herbal Nutraceuticals in Confections
David Deck November, p. 35
- Sensory Properties of Milk Components in Milk Chocolate
John Urbanski November, p. 49
- Raisins in Confectionery—Taste and Functionality December, p. 34
- Acidulant Use in Sour Confections
Koen Kummel December, p. 91

QUALITY ASSURANCE / QUALITY CONTROL

- Oxidative Stability of Peanuts
Douglas Manning January, p. 79
- Detecting Genetically Modified Raw Materials
Angus Knight, PhD May, p. 51
- Chocolate—Controlling the Flow: Benefits of Polyglycerol Polyricinoleic Acid
Douglas Rector May, p. 63
- Moisture and Starch Moulding
Gregory R. Ziegler, PhD and Mathalai Balan Sudharsan May, p. 71
- Database System Design for Confectionery Processes
Walter J. Cholawsky June, p.102
- Magnetic Resonance Imaging—Analysis for Confectionery Products and Processes
Michael J. McCarthy, PhD and Jeffrey Walton and Kathryn McCarthy June, p. 83
- Analysis of Gelatin-based Confections
Telma Garcia June, p. 93
- AACT Annual Technical Seminar August, p. 13
- Allergen Test Kits
Jeffrey W. Hurst August, p. 43
- Stability Operations
Terry Schindeldecker October, p. 59
- Choosing VOC Control Technology
Michael Bianco November, p. 41
- Confectionery Laboratory Basics
David Evanson and William Ikins December, p. 95

Index of Articles 2000—by Subject

REGULATIONS AND LEGISLATION

- Confectionery Issues in 2000 and Beyond
Joseph Viviano March, p. 25
- Detecting Genetically Modified Raw Materials
Angus Knight, PhD May, p. 51
- Choosing VOC Control Technology
Michael Bianco November, p. 41
- Sugar and Peanut Programs
Stephen G. Lodge November, p. 57

RESEARCH

- Moisture and Starch Moulding
Gregory R. Ziegler, PhD and Mathalai Balan Sudharsan May, p. 71
- PMCA Research Report
Adrian Timms June, p. 92
- Analysis of Gelatin-based Confections
Telma Garcia June, p. 93

RETAILING

- RCI Profile—Ralph Nafziger of
 Hammond's Candies March, p. 23
- Problem Solving at RCI Annual Meeting April, p. 35
- Chocolate for Health May, p. 25
- Retail Confectioners' Expo and Meeting June, p. 51
- Philadelphia Retailers Visit Ohio Colleagues August, p. 19
- Upbeat RCI Members Network and
 Review Basics August, p. 21
- For Retail Confectioners, It Starts with Good Recruiting
Norene Larson August, p. 28
- Confectionery on the Internet September, p. 149
- Pretzels and Nonpareils Plentiful in
 Pennsylvania—RCI Tour November, p. 25

RUSSIA

- Boiled Sweets in Eastern Europe—Poland
 and Russia April, p. 29

SENSORY

- Sensory Impact on Food Choices
Carol M. Christensen, PhD February, p. 39
- The Origins and Character of Cocoa Beans
Edward (Ted) Hanneman February, p. 53
- The Flavor of Milk Chocolate—Changes Caused by Processing
Marlene Stauffer September, p. 113
- Sensory Properties of Milk Components in Milk Chocolate
John Urbanski November, p. 49

STARCH MOLDED CANDIES

- New Products and Promotions January—December
- Starch Jellies—Manufacturing Methods and Formulas
Walter Richmond February, p. 47
- ISM Fair—Trends and Products
David M. Schengrund April, p. 47
- Moisture and Starch Moulding
Gregory R. Ziegler, PhD and Mathalai Balan Sudharsan May, p. 71
- Fundamentals of Sugar Confectionery
Brian Jackson August, p. 35

- All Candy Expo—Product Review
David M. Schengrund September, p. 49

STATISTICS

- U.S. Confectionery Sales: Third Quarter 1999 .. January, p. 39
- U.S. Department of Commerce
 Confectionery Consumption 1998 January, p. 45
- Global Confectionery Market March, p. 33
- Brazilian Confectionery Report March, p. 39
- Japanese Confectionery—1998 Snack Report ... March, p. 43
- U.S. Confectionery Sales: Full Year 1999 April, p. 21
- Boiled Sweets in Eastern Europe—Poland
 and Russia April, p. 29
- Chinese Confectionery Market May, p. 21
- U.S. Confectionery Sales June, p. 23
- Cocoa Statistics—World Cocoa Report September, p. 103
- U.S. Confectionery Sales September, p. 41
- Cocoa Statistics—ICCO September, p. 91
- German Confectionery Report
Karsten Keunecke, PhD October, p. 25
- German Confectionery November, p. 22
- Brazilian Confectionery Report December, p. 21
- U.S. Department of Commerce Confectionery
 Consumption 1999 December, p. 25

STORAGE AND SHELF LIFE

- Oxidative Stability of Peanuts
Douglas Manning January, p. 79
- Database System Design for Confectionery Processes
Walter J. Cholewsky June, p. 102
- Stability Operations
Terry Schindeldecker October, p. 59

SWEETENERS

- Erythritol
Jo Goossens and Michel Gonze January, p. 71
- Polyols in Confectionery
Ronald C. Deis, PhD October, p. 53

UNITED STATES

- U.S. Confectionery Sales: Third Quarter 1999 .. January, p. 39
- U.S. Department of Commerce Confectionery
 Consumption 1998 January, p. 45
- Confectionery Issues in 2000 and Beyond
Joseph Viviano March, p. 25
- Global Confectionery Market March, p. 33
- U.S. Confectionery Sales: Full Year 1999 April, p. 21
- U.S. Confectionery Sales June, p. 23
- AACT Annual Technical Seminar August, p. 13
- U.S. Confectionery Sales September, p. 41
- All Candy Expo—Product Review
David M. Schengrund September, p. 49
- All Candy Expo—Product Review
David M. Schengrund September, p. 49
- Sugar and Peanut Programs
Stephen G. Lodge November, p. 57
- U.S. Department of Commerce Confectionery
 Consumption 1999 December, p. 25

Index of Articles 2000

By Author

The following is an index of authors and their articles that appeared in Volume 80 of *The Manufacturing Confectioner*, January–December 2000.

B

- Bianco, Michael**
Choosing VOC Control Technology November, p. 41

C

- Cholawsky, Walter J.**
Database System Design for
Confectionery Processes June, p. 102
- Christensen, Carol M., PhD**
Sensory Impact on Food Choices February, p. 39

D

- De Soete, Johan**
Prebiotic Ingredients in Chewing Gum —
The Use of Inulin and Oligofructose January, p. 67
- Deck, David**
Herbal Nutraceuticals in Confections November, p. 35
- Deis, Ronald C., PhD**
Polyols in Confectionery October, p. 53

E

- Evanston, David; William Ikins**
Confectionery Laboratory Basics December, p. 95

F

- Finger, Andreas, PhD**
Analyses of Chewing Gum Masses—Moisture,
Menthol Content and Plate Count January, p. 59
- Fritz, Douglas P.**
Using Confectionery Equipment to
Manufacture Chewing Gum November, p. 45

G

- Garcia, Telma**
Analysis of Gelatin-based Confections June, p. 93
- Gates, Richard; Kenneth Wolfe; Michael Pasquale**
Hershey Report 2000 June, p. 33
- Gonze, Michel; Jo Goossens**
Erythritol January, p. 71
- Goossens, Jo; Michel Gonze**
Erythritol January, p. 71

H

- Hanneman, Edward (Ted)**
The Origins and Character of Cocoa Beans .. February, p. 53
The Complex World of Cocoa Butter September, p. 107
- Hurst, W. Jeffrey**
Allergen Test Kits August, p. 43

I

- Ikins, William; David Evanston**
Confectionery Laboratory Basics December, p. 95

J

- Jackson, Brian**
Fundamentals of Sugar Confectionery August, p. 35

K

- Kattenberg, Hans**
Nutritional Functions of Cocoa and Chocolate .. February, p. 33
- Kehoe, Gary**
Functional Chewing Gums August, p. 31
- Keunecke, Karsten, PhD**
German Confectionery Report October, p. 25
- Knight, Angus, PhD**
Detecting Genetically Modified Raw Materials ... May, p. 51
- Kummel, Koen**
Acidulant Use in Sour Confections December, p. 91

L

- Laning, Steven J.**
The Nutritional Benefits of Chocolate September, p. 119
- Larson, Norene**
For Retail Confectioners, It Starts
with Good Recruiting August, p. 28
- Lodge, Stephen G.**
Sugar and Peanut Programs November, p. 57

M

- Manning, Douglas**
Oxidative Stability of Peanuts January, p. 79
- McCarthy, Michael J., PhD; Jeffrey Walton; Kathryn McCarthy**
Magnetic Resonance Imaging—Analysis for
Confectionery Products and Processes June, p. 83
- McCarthy, Kathryn; Michael J. McCarthy, PhD; Jeffrey Walton**
Magnetic Resonance Imaging—Analysis for
Confectionery Products and Processes June, p. 83
- McKean, Michael**
Reach for the Top: Report from the Chairman of
the Confectionery Manufacturers
Association of Canada February, p. 29
- Mestres, Joan**
Gum Base Selection and Use January, p. 53
Filled Bubble Gum Manufacture January, p. 77
- Mikkelsen, Birgitte**
Emulsifiers in Chewing Gum January, p. 63

Index of Articles 2000—by Author

P

- Pasquale, Michael; Kenneth Wolfe; Richard Gates
Hershey Report 2000 June, p. 33

R

- Rector, Douglas
Chocolate—Controlling the Flow: Benefits of
Polyglycerol Polyricinoleic Acid May, p. 63
- Richmond, Walter
Butter Crunch or Toffee—Manufacturing
Methods and Formulas February, p. 43
- Starch Jellies—Manufacturing Methods and
Formulas February, p. 47

S

- Schengrund, David M.
ISM Fair—Trends and Products April, p. 47
- All Candy Expo—Product Review September, p. 49
- Schindeldecker, Terry
Stability Operations October, p. 59
- Stauffer, Marlene
The Flavor of Milk Chocolate—Changes
Caused by Processing September, p. 113
- Sudharsan, Mathalai Balan; Gregory R. Ziegler, PhD
Moisture and Starch Moulding May, p. 71

T

- Timms, Adrian
PMCA Research Report June, p. 92

- Trout, Richard
Manufacturing Lowfat Cocoa June, p. 75

U

- Urbanski, John
Sensory Properties of Milk Components in
Milk Chocolate November, p. 49

V

- Viviano, Joseph
Confectionery Issues in 2000 and Beyond March, p. 25

W

- Wainwright, Bob
Oils and Fats for Confections October, p. 65
- Walton, Jeffrey; Michael J. McCarthy, PhD; Kathryn McCarthy
Magnetic Resonance Imaging—Analysis for
Confectionery Products and Processes June, p. 83
- Whinney, Joseph
The Organic Market—Cocoa and Chocolate June, p. 67
- Wolfe, Kenneth; Michael Pasquale; Richard Gates
Hershey Report 2000 June, p. 33

Z

- Ziegler, Gregory R., PhD; Mathalai Balan Sudharsan
Moisture and Starch Moulding May, p. 71

Candy and Chocolate Books

- | | | | |
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(second edition) by Robin Dand | \$160.00 | <input type="checkbox"/> Hard Candy Production | \$25.00 |
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